

VICTORINOX PREMIUM FORGED POM Handle

Hot dropped fully forged; bolsterless



7.7223.26 10" Slicer, Granton Blade



87688 9" Honing Steel

VICTORINOX TRADITIONAL FORGED POM Handle

Hot dropped fully forged; traditional bolster



7.7183 3" Shaping



7.7113.09 3 1/2" Parer, Spear Point, Straight



7.7113.10 4" Utility, Straight



7.7113.15 6" Utility, Straight



41799 5" Utility, Wavy, Spear Tip
Stamped



7.7153.12 5" Steak, Spear Point, Wavy

VICTORINOX TRADITIONAL FORGED POM Handle

Hot dropped fully forged; traditional bolster



7.7153.15 6" Boning, Flexible



7.7123.20 8" Chef's
1 1/4" blade width at handle



7.7223.17 7" Santoku, Granton Blade
1 1/4" blade width at handle



7.7123.25 10" Chef's
1 1/4" blade width at handle



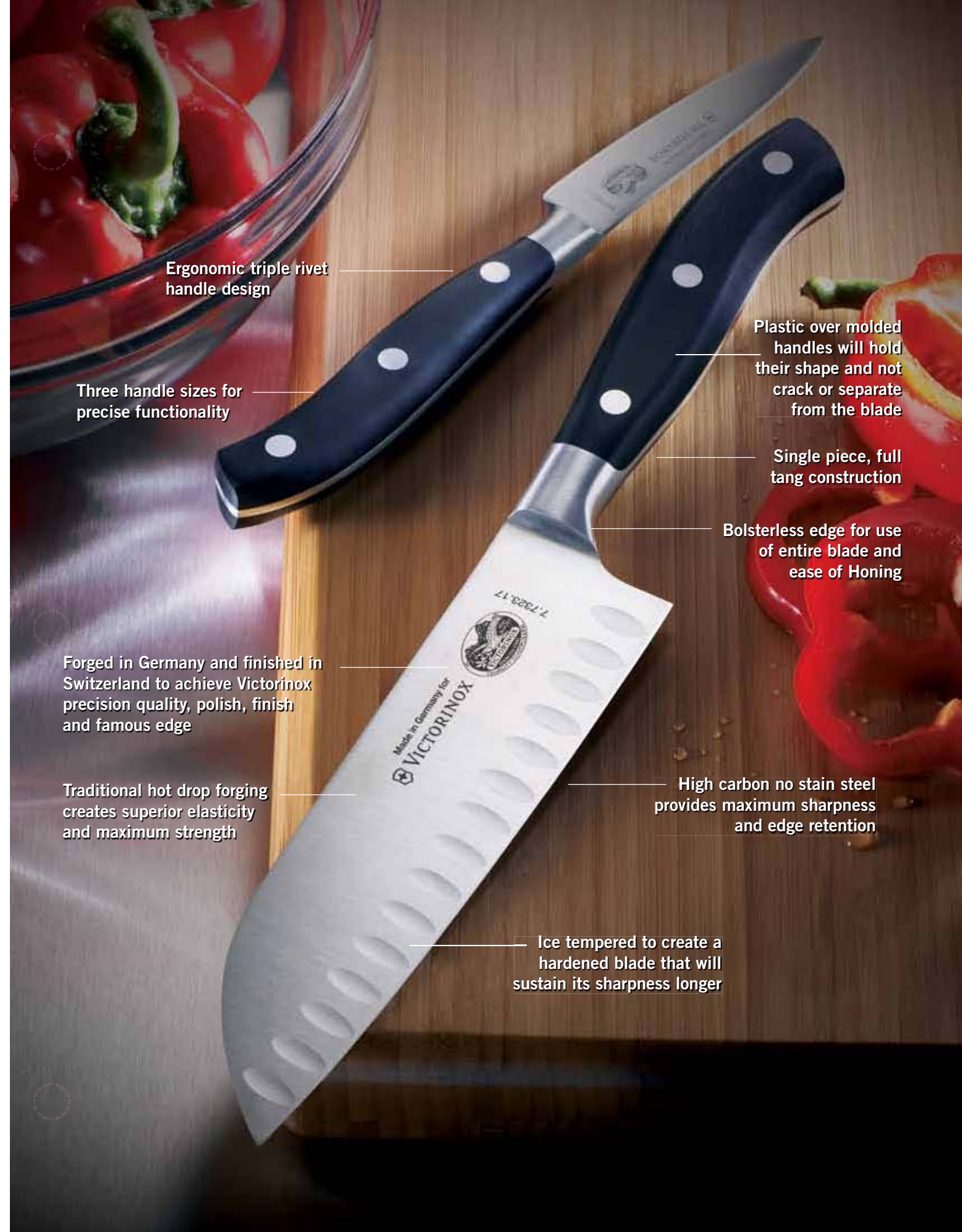
7.7173.21 8" Bread



7.7113.20 8" Slicer
1 1/4" blade width at handle



7.7113.25 10" Slicer
1 1/4" blade width at handle



Ergonomic triple rivet handle design

Three handle sizes for precise functionality

Plastic over molded handles will hold their shape and not crack or separate from the blade

Single piece, full tang construction

Bolsterless edge for use of entire blade and ease of Honing

Forged in Germany and finished in Switzerland to achieve Victorinox precision quality, polish, finish and famous edge

Traditional hot drop forging creates superior elasticity and maximum strength

High carbon no stain steel provides maximum sharpness and edge retention

Ice tempered to create a hardened blade that will sustain its sharpness longer